



## VALENTINE'S DINNER 2022

### Maremoto

*Sea urchin, Oscietra caviar and Carabinero prawn tartar*

### Foie Gras

*Duck foie gras terrine with fresh winter truffle*

### Cannelloni

*Gaig's traditional : stuffed with beef and pork*

*Seasonal: stuffed with fresh winter truffle and soft cheese*

### Turbot

*Pan seared turbot from Spain with beurre blanc and Oscietra caviar*

### Duck

*Duck magret with pear and chestnuts*

### Chocolate

*Valentine's dessert made with chocolate and hazelnuts*

### Petit fours

**\$160**

per person

All prices are in SG\$ and subjected to service charge and prevailing goods & service tax